

# Budd's

## BROILER

*an Anthony's Restaurant*

## local purveyors

We are proud to highlight many of our local purveyors, which share in our commitment to offer the finest Northwest ingredients.

### Farms & Seafood

Bornstein Seafoods - Bellingham, WA  
Martinez Family Ranch - Pasco, WA  
Double R Ranch - Loomis, WA  
Douglas Fruit - Pasco, WA  
Lummi Island Wild - Lummi Island, WA  
Royal Ranch - Pasco, WA  
Middleton Six Sons Farms - Pasco, WA  
Richter Farm - Puyallup, WA  
LoveJoy Farms - Eltopia, WA  
Sitka Sound Seafoods - Sitka, AK

### Craft Breweries

Ice Harbor Brewing - Kennewick, WA  
Bale Breaker Brewing - Yakima, WA  
Iron Goat Brewing - Spokane, WA  
Ten Pin Brewing - Moses Lake, WA  
Scuttlebutt Brewing - Everett, WA  
No-Li Brewing - Spokane, WA  
Hop Capital Brewing - Yakima, WA  
Wallave Brewing - Wallace, ID

### Northwest Distilleries

Dry Fly Distilling - Spokane, WA  
Heritage Distilling - Gig Harbor, WA  
Oola Distillery - Seattle, WA  
Woodinville Whiskey - Woodinville, WA

### Local Purveyors

Charlie's Produce - Seattle, WA  
Garden Fresh - Woodinville, WA  
Merlino Foods - Seattle, WA  
Mukilteo Coffee Roasters - Langley, WA  
Country Mercantile Ice Cream - Pasco, WA

## small plates

### Crispy Calamari Strips

With spicy sweet chili slaw and sriracha aioli | 16

### Boneless Buffalo Chicken Wings

With blue cheese dressing and celery | 14

### Jumbo Prawn Cocktail

Cilantro poached jumbo prawns with cocktail sauce | 16

### Shaking Beef\*

Beef tenderloin strips seared with red onion and garlic in a tamari-lime glaze | 18

### Caramelized Brie & Fruit

With a rosemary honey drizzle and croccantini | 15

### Cowboy Caviar <sup>GF</sup>

Tomatoes, onions, cilantro, fresh corn and black eyed peas tossed with Oregon Coast bay shrimp and avocado. Served with blue corn chips | 13

### Potato Skins <sup>GF</sup>

White cheddar, bacon, cowboy caviar and avocado | 12

## soups & salads

### Fire Roasted Tomato Basil Soup | 8 / 11

### House Salad

Cherry tomatoes, cucumber, red onion and croutons with your choice of ranch, Louie dressing, blue cheese dressing or basil vinaigrette | 9

### Classic Caesar Salad | 9

### Chicken Cobb Salad <sup>GF</sup>

Chargrilled chicken, avocado, tomato, hickory smoked bacon, egg, toasted hazelnuts, blue cheese and mixed greens with fresh basil vinaigrette | 24

### Snake River Farms Steak Salad\* <sup>GF</sup>

Chipotle spice rubbed flank steak, chargrilled and sliced over greens tossed in fresh basil vinaigrette with blue cheese, cherry tomatoes, cucumbers and a balsamic glaze. Served with grilled house bread | 28

### Oregon Coast Shrimp Louie <sup>GF</sup>

Traditional style with iceberg lettuce, cucumber, tomato, egg, our homemade Louie dressing and wild shrimp | 21

## seafood

### **Fresh Wild Alaska Sockeye Salmon** <sup>GF</sup>

Chargrilled with citrus butter and topped with peach-nectarine salsa. Served with craisin pistachio rice pilaf and seasonal vegetables | **31**

### **Wild Walleye**

Idaho sweet potato crusted wild walleye with brown butter and stone ground mustard sauce. Served with craisin pistachio rice pilaf and seasonal vegetables | **34**

### **Roasted Garlic Scampi Prawns** <sup>GF</sup>

With garlic butter, lemon and sprinkled with gremolata. Served with craisin pistachio rice pilaf and seasonal vegetables | **26**

### **Fresh Wild Alaska Halibut**

Chargrilled and finished with beurre blanc and fresh chive oil. Served with champ potatoes and seasonal vegetables | **46**

## house favorites

### **Snake River Farms Wagyu Burger\*** <sup>GF</sup>

One-third pound chargrilled Wagyu burger cooked to order. Served with French fries | **19**

### **The Impossible Burger**

The Impossible Burger veggie patty, mayo, lettuce, tomato, caramelized onion, balsamic reduction and cheese. Served with French fries | **20**

### **Buttermilk Fried Chicken Burger**

With crispy bacon, creamy slaw and sliced tomato. Served with French fries | **18**

### **Salmon Creek Farms Bone-In Pork Chop** <sup>GF</sup>

Finished with fresh ginger sauce and peach-nectarine salsa. Served with champ potatoes | **32**

### **Maple Chipotle Barbecue Meatloaf**

American Wagyu beef with maple chipotle sauce, Italian sausage and vegetables. Served with champ potatoes, crispy onions and seasonal vegetables | **28**

### **Chicken Fried Steak**

Crispy buttermilk fried Snake River Farms Wagyu top sirloin topped with sausage gravy and served with champ potatoes and seasonal vegetables | **24**

## northwest steaks

### **Northwest Top Sirloin\***

7 ounce hand-cut top sirloin grilled to your liking with a baked potato and seasonal vegetables | **34**

*10 oz. Northwest Top Sirloin\** | **40**

### **Double R Ranch London Broil\*** <sup>GF</sup>

Chipotle spice rubbed, grilled to your liking and finished with cranberry lime jalapeno relish. Served with champ potatoes and seasonal vegetables | **25**

### **Filet Mignon\*** <sup>GF</sup>

A 6 ounce Certified Angus Beef Brand, 28-day aged filet grilled with Cambozola butter. Served with champ potatoes and seasonal vegetables | **49**

*8 oz. Filet Mignon\** | **59**

### **Royal Ranch Prime New York\*** <sup>GF</sup>

With basil demi butter. Served with champ potatoes and seasonal vegetables | **62**

### **Rib Eye\*** <sup>GF</sup>

14 ounce, 45-day aged grilled to your liking. Served with a baked potato and seasonal vegetables | **65**

### **Long-Bone Ribeye\***

Our signature 45-day aged long bone rib eye roasted and perfect for two to share. Our chefs would love to slice it for you. Served with champ potatoes and seasonal vegetables | **145**

## add-ons:

Add Anthony's Signature Seafood to your northwest steak or any other entree items!

### **Roasted Garlic Scampi Prawns**

Garlic butter, lemon and gremolata | **10**

### **Crispy Calamari**

With sriracha aioli | **9**

\*Consuming raw or undercooked meats and seafood may increase your risk of foodborne illness.

<sup>GF</sup> We can make this item using "gluten free" ingredients. Please notify your server if you have any dietary concerns.